



*Friends & welcomed guests -
May you feel miles from
ordinary, yet, right at home.
I am thrilled to share this evening
with you.*

- j





Spirited

The Old Fashioned

14

Elijah Craig Single Barrel Bourbon, Demerara Gum, Bitters Blend, Bourbon Oak Smoke

Come Home, Wylee

13

Control C Pisco, Zubrowka Vodka, Lychee, Aloe Vera, Combier Orange, Lemon, Aromatized Absinthe, Marigold

Drake's Demise

18

Duck Fat-Washed Angel's Envy Single Barrel Bourbon, Mr. Black Cold Brew Coffee Liqueur, Avèze, Cracker Jack Tincture

Something For Tommy

14

Pimm's No. 1, Combier Apricot, Lemon, Lavendar, Cardamom Bitters, Cucumber Foam

Time & Place

16

Bhakta 1928 Single Barrel Rye, Demerara Gum, Barrel-Aged Peychaud's Bitters, Absinthe

Mija**13**

Highclere Gin, Ube Condensed Milk, Bergamot,
Damiana, Lemon, Earl Grey Tea
Milk Punch

The Prestige**14**

Zumbador Tequila Blanco, Grapefruit & Lime
Cordial, Serrano Tincture, Fresh Sage

Good Evening, Fräulein**13**

Zubrowka Bison Grass Vodka, Heiwa Shuzo
Summer Orange Sake, Lemon, Sugar, Sea Salt,
Soda, Tendril Pea Shoot

Meet Me In The Middle**13**

Zumbador Tequila Blanco, Weldwerks Paloma
Imperial Sour Cordial, Combier Pamplemousse,
Orange, Grapefruit, Lime, Citrus Dust

substitute for mezcal?

Spiritual Advisor**14**

Parmesan Infused Four Carat Vodka, Mr. Black
Cold Brew Coffee Liqueur, Café Bustello
Espresso, Sugar

Traveler's Whim

Explore Something New From The
Minds Of Our Talented Bar Team





Wine by The Glass

Sparkling

Graham Beck, Brut Rosé, South Africa	14
La Bella, Prosecco, Veneto, Italy	11

White & Rose

Cordero Karati, Pinot Grigio, Lombardy, Italy	13
Crowded House, Sauvignon Blanc, Marlborough, NZ	12
Chateau de Chaintre Macon, Chardonnay, Burgundy, France	16
House of Brown, Chardonnay, California	13
Kir Yianni, Assyrtiko, Amyndeon, Greece	13
Agenais, Rosé, Rhone Valley, France	13
Champs de Provance, Rosé, Provence, France	12

Red

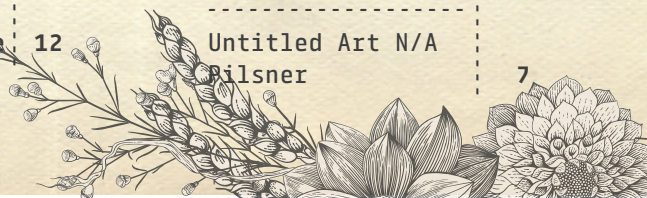
Kendall Jackson Estate, Pinot Noir, Anderson Valley, California	13
Ontañon Crianza, Tempranillo, Rioja, Spain	12
Chateau de Lascaux, Red Blend, Languedoc Garrigue, France	12
Roca Madre, Malbec, Mendoza, Argentina	18
Angelo Negro, Langhe Nebbiolo, Piedmont, Italy	15
Katherine, Cabernet Sauvignon, Alexander Valley, CA	15
Heartland Spice Trader, Cabernet Sauvignon Lanhorne Creek, Australia	13

Beer on Tap

Ratio Pilsner	7
Bell's Oberon Wheat Ale	7
Oakshire Amber Ale	7
Wise Acre Bow Echo IPA	8
Tightknit Brewing Pink Raptor Sour	8
Aval Rosé Cider	7
Upslope Galaxy Dry-Hopped Wild Saison	12
Crooked Stave Juicy West IPA	8

Cans & Bottles

Michelob Ultra	5	Pilsner Urquel	7
Coors Light	5	Modelo Especial	5
Coors Banquet	5	2 Town Pacific Pineapple Cider	8
King of Carrot French Saison	8	Untitled Art Rotating Seltzer	8
La Chouffe		Untitled Art N/A Pilsner	7
Belgian Blonde Ale	12		



Prelude

Brioche & Tallow

House-Made Brioche, Rum Sugar Glaze, Maldon Sea Salt, A5 Wagyu Beef Tallow Candle

8

Duck Wonton Tacos

Chinese 5-Spice Confit Duck Thigh, Avocado Pureé, Micro Cilantro, Crispy Wonton Shell

17

Whipped Ricotta

House-Made Ricotta, Pickled Heirloom Tomatoes, Hot Honey, Pepitas, Flatbread

15

Pork Belly ♦

Confit Pork Belly, Apple Jam, Fried Leek, Roasted Fennel, Pickled Mustard Seed

16

Tofu Bruschetta

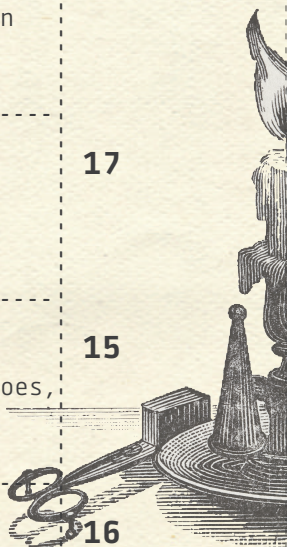
Tofu Spread, Baguette, Tomato, Balsamic Reduction, Basil Caviar, Olive Oil

12

Roasted Beet Carpaccio ♦

Citrus Roasted Beet, House Ricotta, Toasted Hazelnut, Gremolata, Hazelnut Vinaigrette

15



Tableside Feature

Tuna Tartare

23

Marinated Ahi Tuna, Sweet Peppers, Cucumber,
Avocado, Watermelon Radish, Fresh Horseradish,
Tajin Wonton Crisps

Light Fare

Cauliflower Steak ♦

21

Seared Cauliflower, Carrot Miso Hummus,
Bok Choy A La Plancha, Romesco

Apple Salad ♦

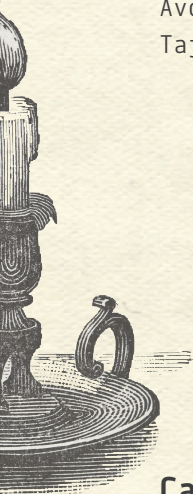
16

Romaine, Rasted Granny Smith & Fuji Apple,
Moody Bleu Cheese, Candied Pecan, Pickled
Shallot, Membrillo Vinaigrette

Kale Salad ♦

17

Lacinato Kale, Manchego Cheese, Grapefruit &
Orange Segments, Peppadew Peppers, Pepitas,
Chipotle Ginger Vinaigrette





Entrees

Short Rib ♦

35

Braised Beef Short Ribs, Vanilla Parsnip,
Merlot Demi-Glace, Candied Dill Carrots

"Octopus ♦

34

Crispy Octopus Tentacles, Black Garlic Aioli,
Sweet Potato Pancetta Hash Pancake, Kale

Chicken ♦

28

Bone-in Smoked Chicken Breast, Habañero-Peach
BBQ, Cheddar Jalapeño Potatoes Au Gratin,
Blistered Haricot Verts Beans

Scallop ♦

32

Seared Sea Scallops, Crispy Fingerling
Potatoes, Sweet Corn Silk, Port Reduction,
Spanish Chorizo, Arugula, Pickled Shallot

Sea Bass ♦

49

Grilled Chilean Sea Bass, Romanesco A La
Plancha, Barlotti Bean Pureé, Beurre Rosé

♦=GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness

"Zabuton Steak ♦

52

8oz. A5 Wagyu Zabuton Steak, Red Wine
Demi-Glace, Chantarelle Mushrooms,
Yuca Cake, Grilled Chayote

Crab

34

House-Made Spaghetti, Lump Crab, Peppadew
Peppers, Castelvetrano Olives, Capers,
Serrano Ham, Fresh Basil, White Wine Sauce

"Duck Two Ways ♦

48

Seared Duck Breast, Confit Duck Thigh,
Blackberry Whiskey Demi-Glace, Rainbow
Lentils, Spaghetti Squash, Roasted Red
Peppers, Sugar Snap Peas

menage a foie?

Additions

Bone Marrow

12

Roasted Beef Marrow Bone, Himalayan Sea Salt,
Toasted Baguette

Foie Gras ♦

24

4oz. Seared Foie Gras, Gooseberry Jam,
Pickled Cherry Tomatoes





Dessert

Sorbet Trio

9

Black Cherry, Peach & Strawberry -
Spicy Habañero Peach Coulis, Candied Mint

Rigójansci

12

Chocolate Cake, Rum Apricot Jam, Chocolate
Mousse, Tanghulu Apricot, Chocolate Ganache

Panna Cotta

11

White Chocolate, Raspberry Coulis, Rosemary
Toasted Almonds

Lemon Olive Oil Cake

10

Blueberry Mascarpone, Lavendar Glaze, Olive
Oil Ice Cream, Candied Lemon

Spiritless

All Belt, No Buckle

8

ISH N/A Carribean Spirit, Fresh Lime, Sugar

Big Sky

8

Free Spirit N/A Gin, Aloe, Lychee, Lemon, Sugar

Poor Nanna

8

Lapo's N/A Aperitivo, Orange, Lavendar, Soda

Digestif

Fernet Branca

8

Barrel Aged Malört

8

Averna Amaro

9

Lazzaroni Limoncello

8

Amaro Montenegro

8

Romana Sambuca Black

9



Thuyi Chey

To those family & friends who were often the "do"ers
to the "dream"ers -
you'll always have a seat at our table.

